



ATTENTION:

If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at

877-536-7763

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NIGHTY BITE[®] CHEESE PRESS ADAPTER

USE & MAINTENANCE

1377



**1 YEAR
WARRANTY**

! CAUTION !

Before using the stuffer and cheese press adapter for the first time, please make sure to read carefully and thoroughly through these operating instructions and the safety advice. Familiarize yourself completely with the functions of this product.

! GENERAL WARNINGS AND SAFETY INFORMATION !

1. Always ensure that the product is properly assembled and safely set up before use. Read assembly instructions in manual.
2. The product is designed exclusively for domestic use and not for commercial purposes.
3. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
4. Handle carefully! Keep fingers and loose objects away from moving parts.
5. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets and all other jewelry before operating the unit.
6. Use the product with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
7. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or nonprescription) as these may impair user's ability to properly assemble or safely operate the product.
8. Thoroughly hand-wash all removable parts in warm soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE** (discoloration may occur).
9. Use product on a level, stable surface to prevent tipping.
10. **CAUTION:** This product is not recommended for use near or by children or persons with certain disabilities without proper supervision. Set up and store the product out of reach of children. When not in use, store device in a secure dry place out of reach of children.
11. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
12. Avoid contacting moving parts.
13. **WARNING:** The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be used.
14. **SAVE THESE INSTRUCTIONS**

NOTE: Refer to stuffer manual for additional safety warnings.



ADDITIONAL CHEESE MAKING
PRODUCTS AND INGREDIENTS
ARE AVAILABLE AT LEM'S SISTER SITE

www.rootsandharvest.com

WARRANTY INFORMATION

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:
#1377 **MIGHTY BITE®** CHEESE PRESS ADAPTER
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

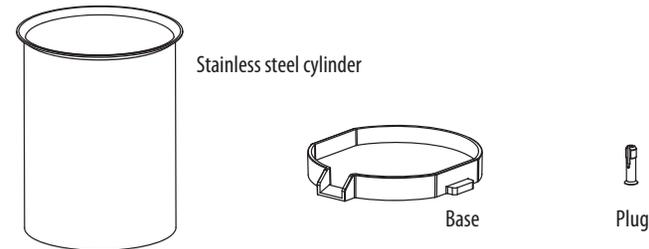
Revised June 27, 2018

ESSENTIALS FOR CHEESE MAKING

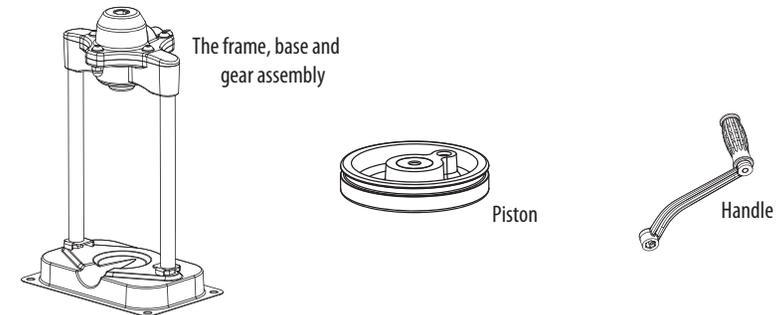
1377 Mighty Bite Cheese Press Adapter

- Cheese press will hold cheese curds made from 1-2 gallons of milk
- Makes 1 lb. wheel of cheese
- Follow all safety precautions on page 2 in addition to those in your sausage stuffer manual

Your cheese press adapter kit includes:



The parts of your sausage stuffer you will need are:



Other things you may need for cheese making:

Tools:

- Fine weave cheese cloth - for draining curds and wrapping the cheese
- Long probe, low temperature, thermometer that reads 0 - 220°F
- Cheese curd knife
- A large stock pot
- Slotted spoon or straining ladle
- Measuring spoons
- Measuring cups
- Colander

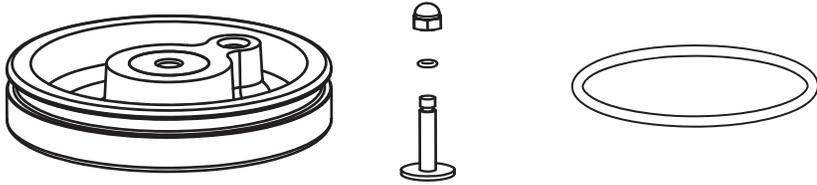
Ingredients:

- Fresh milk
- Wax - for coating and aging the cheese
- Rennet - speeds the formation of curds and make tighter curds, coagulates milk
- Salt - non-iodized, kosher flake style or cheese salt. Adds flavor but also helps drain whey and acts as a preservative
- Culture - mesophilic (low temp) or thermophilic (high temp) - causes the milk to curdle
- Calcium chloride - restores calcium to store bought milk and ensures good, strong curds and higher yield of cheese
- Cookie sheet or other drip tray in which to set the press in to catch the whey

CLEANING, ASSEMBLY & PROPER USE

PRIOR TO USE:

Wash all parts of the cheese press adapter kit and the piston from your sausage stuffer in hot soapy water and hand dry. Remove the air release valve and the gasket from the sausage stuffer piston.



Note: DO NOT FORGET TO REMOVE THE GASKET. To remove the gasket, use the rounded end of a spoon or other dull object to gently stretch the gasket over the lip of the piston.

If you do not remove the gasket it will be very difficult to remove the cylinder from the frame. If this happens use a rubber mallet to gently tap on the top lip of the cylinder, all the way around, until the cylinder becomes free.

The cylinder and base that comes with cheese kit will replace the cylinder that came with your sausage stuffer. Additional cheese making products and ingredients are available at LEM's sister site www.rootsandharvest.com.

HOW TO MAKE CHEESE

1. Follow your recipe for the type of cheese you wish to make.
2. Place the sausage stuffer frame into a cookie sheet or other shallow pan.
3. Place the cheese press cylinder on top of base and line with cheese cloth.
4. Gently scoop cheese curds into the cheese press cylinder.
5. Fold ends of cheese cloth over top of cheese curds, keeping the folds and wrinkles to a minimum. You may need to trim your cheese cloth.
6. Insert the cylinder and base of the cheese press on to the frame/base of the sausage stuffer.
7. Turn the handle so that the piston is lowered onto the curds.
8. Once the piston reaches the curds you will begin to feel resistance. Give the handle another turn to put steady firm pressure on the curds. Follow the directions for your recipe. Or after 10 - 15 minutes, remove the cheese from the mold (cylinder) and gently peel off the cheese cloth. Turn the cheese over, re-wrap with cheese cloth, put back into the cylinder on top of the base and press again. This time you will want to add additional pressure. Crank the handle until you feel resistance and crank another time to further add pressure to the curds.

NOTE: Many recipes will call for "10 lbs. of pressure" or "20 lbs. of pressure" these are old term that were used when actual weights were used to press the cheese. It is not necessary to know the pounds of pressure that is being applied to your cheese. Having constant pressure and extracting the whey is what is important. Extracting as much whey as possible will make a nice firm cheese wheel.

NOTE: 1 gallon of milk will yield approximately 1 pound of hard cheese.

NOTE: It is best to use unchlorinated water. Chlorine will hinder the rennet from working as well as it should.

SIMPLE TRADITIONAL CHEDDAR RECIPE

Making cheddar cheese requires an investment of time but is well worth the effort.

Ingredients:

- 2 gallons whole milk
- 1 packet direct-set mesophilic starter
- 1/2 teaspoon calcium chloride, if desired
- 1 1/2 tablet of rennet
- 1/4 cup cool unchlorinated water
- 1 tablespoons cheese salt
- Cheese wax

1. Slowly heat the milk to 86° F in a heavy pot. Turn off heat and add the starter. Allow to dissolve for a couple minutes and then stir well. Cover and allow the milk to ripen undisturbed at 86° for 45 minutes.
2. Dilute rennet in non-chlorinated water 20 minutes prior to addition.
3. With the milk's temperature at 86° F. Add the diluted rennet and stir gently with an up-and-down motion for 1 minute. If you're using farm-fresh cow's milk, top-stir for several minutes longer. Now is the time to add Calcium Chloride, if desired. Cover and let set, undisturbed, for 30-45 minutes. Until the curds show a clean break.
4. Cut the curd into 1/2 inch cubes. Stir gently to break the curds. Allow the curds to set for 5 minutes.
5. Heat the curds to 102° F, increasing the temperature no more than two degrees every 5 minutes. This should take about 30 minutes. Maintain the 102° F temperature and continue to stir to keep curds from matting. Curds will reduce in size.
6. Pour the curds and whey into a colander. Place the colander of curds back into the pot, cover and let set for 45-60 minutes.
7. Remove the colander from the pot and place the mass of curd on a cutting board. Cut the curd into 3-inch slices. The curd slices should now be tough and have a texture similar to that of chicken meat. Break the slices into 1/2-inch cubes and put them back in the pot. Add salt and stir the curds with your fingers. Do not squeeze the curds.
8. Line the cheese mold with cheesecloth. Place the curds in the mold. Crank handle until you feel resistance. Allow to sit for 15 minutes.
9. Remove the cheese from the mold and gently peel away the cheesecloth. Turn over the cheese, re-dress it, return to the cheese press and press further. Once you feel resistance crank the handle another time and allow cheese to set at room temperature for 12 hours. Check the pressure periodically if needed gently crank the handle to keep constant pressure on the cheese.
10. Remove the cheese from the mold. Peel away the cheesecloth. Air-dry the cheese at room temperature for 2-5 days, or until it is dry to the touch.
11. Cheese is ready to eat or wax.
12. If desired age the cheese at 50 to 55° F for 3 to 12 months. The longer you age it, the sharper the flavor.

YIELD: Approximately 1-2 pound cheese wheel